

1478



HALES HALL

NORFOLK. ENGLAND.

&

mouth.events

AN ADVENTURE IN TASTE AT HALES HALL & THE GREAT BARN, NORFOLK

THE WEEKEND MENU BY

MARWAN BADRAN (mouth.events) & ANNIE NICHOLS (hotmealsnow.com)

**SATURDAY WELCOME LUNCH**

Botanical Pineapple Cocktail infused with Norfolk saffron

with

Cauliflower & Flower Fritters in a sparkling wine batter

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Chunky Fish Soup with Fennel & Sorrel

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Afternoon Tea and a Tipple

Nelson & Norfolk teas with Two Magpie's Bakery Eccles Cakes

& Mrs Temple's Crumbly cheese

Served with

PX from The English Whisky Company

Saturday Astro-Performance & Four Elements Taste Sculptures

Fire

Giant Magic Matches made with Tosier chocolate to dipped into East Gate Larder's Medlar

Jelly spiked with Chipotle & Norfolk Saffron's Smoky Shafrannaya vodka.

Earth

A scoop of black Truffled Soil of Mushroom Caviar, caramelised leeks, toasted seeds & truffle oil served on gold teaspoons.

Air

Homemade prawn crackers made with prawns, Sea lettuce, chilli & garlic.

Water

Lemony broth infused with lemon, chilli & ginger

**SATURDAY DINNER**  
**NEPTUNE'S BIRTHDAY FEAST**

Lost Prawn in the Garden of Eden

Giant Red Prawns with pea shoots, pomegranate & flowers

Quail in Fish Drag

Quail stuffed with Hodmedod's sprouted barley, quail hearts and liver, Marsh Pig pancetta,

Nurtured in Norfolk herbs, roasted in Yare Valley lemon oil topped with silver leaf

oh yes and a googly eye!

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A Celebratory Savoury Bay Baked Birthday Cheesecake

Made with Baron Bigod's brie & Mrs Temple's ricotta with black olives and Chestnuts.

Served with pickled baby fennel.

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To Finish

Mrs Temple's Binham Blue served with Tosier dark chocolate.

St Jude's cheese served with Poached Rhubarb and Blood Orange Compote.

Served with Two Magpies Bakery crackers and fennel and fig sourdough

**A CIRCUS OF TASTE LUNCH on Sunday**

Three luxurious Cassoulets all with Hodmedod beans wilted greens and strewn with

Nurtured in Norfolk Fennel Flowers

A Taste of the Land

Unctuous two day, Marsh Pig Slow Roast Pork, pancetta and smoked chorizo

A Taste of the Sea

Brill, sea bass sea bream & seaweed

A Taste of Greens

Samphire, seaweed, sorrel & baby vegetables

Served with

A Salsa Verde of Nurtured in Norfolk's dill, tarragon, parsley, mint, sorrel, fennel tops

garlic, capers & Yare Valley olive oil and lemon oil infusion

Cake Shop Bakery Breads

& Borderlands Bakewell